

# APARDUNE

## QUALITY SPARKLING

DONIENE  
GORRONDONA



# APARDUNE

BRUT NATURE | MÉTODO TRADICIONAL

**Vintage 2019.** This base wine has been made with 75% Hondarrabi zuri and 25% Munemahatsa grapes from Artatxu estate in the village of Bakio. This wine was aged on lees in tank, up to the “Tiraje” process to strengthen the roundness and finesse in the mouth and thus join the future bubble in its structure.

Elaborated by the traditional method of second fermentation in the bottle: at the beginning of 2019, the “tiraje” was carried out putting in bottle the wine for taking the foam. For more than one year to two, the bottles have been stacked in rhyme position and in a dark atmosphere. At that time, in addition to the second fermentation, the wine has gained structure and finesse through natural decomposition of yeasts acting in the first phase. We put the wine in “pupitres”, (turning the bottles around by hand with the aim of the moving the sediments to the neck of the bottle). Then, we remove them in the final process called “degüelle” or degorgement. We put the final cork and label the finished product.

The first bottles were slaughtered at the end of May 2021 and the last ones will probably be slaughtered in spring 2022.

It is called **Brut Nature** since the sparkling wine from another bottle has been used as expedition liquor. “0 dosage”.

Straw yellow in color with greenish reflections, its bubbles are fine and constant in the glass. On the nose, its **subtlety** sands out, reminiscent of apple, fennel, along with aromas from fermentation in the bottle, hazelnut, and walnut. On the palate, it is slightly acidic, **balanced, elegant, and creamy with a finish of almond notes**. It stands out above all for its originality.

**Production:** 1.500 bottles

**Recommended consumption:** current and next three years

**Temperature of consumption:** 5-8 °C

**New image:** the 2019 vintage is showed with a renewed, more current image, without forgetting the origins and tradition of the winery. The labeling shows the disgorgement date and the bottle number. The name APARDUNE means sparkling in Basque language.

**Technical characteristics:**

Bottles of 75 cl.

Carton boxes of 6 units

Box weight: 11 Kg

Possibility of including in a special case available in the cellar for gifts.



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